

Weizenbock SY055

Weizenbock
7.7% / 18.3 °P

Recipe by

Brew Systems

All Grain

BeerMax 30L

72.2% efficiency

Batch Volume: **22 L** (Kettle)

Fermenter Volume: **17.32 L**

Boil Time: **60 min**

Mash Water: **21.8 L**

Sparge Water: **10.54 L**

Total Water: **32.34 L**

Boil Volume: **25.5 L**

Pre-Boil Gravity: **1.065**

Vitals

Original Gravity: **1.075**

Final Gravity: **1.016**

IBU (Tinseth): **19**

Color: **22.5 EBC** 

Mash

Mash IN (Protease) — **45 °C — 15 min**

A Amilase - 1 — **66 °C — 40 min**

A Amilase - 2 — **72 °C — 30 min**

Mash OUT — **80 °C — 15 min**

Fervura — **98 °C — 60 min**

Malts (7.12 kg)

3.5 kg (49.2%) — Avangard Wheat Malt — Grain — 3.9 EBC

1.4 kg (19.7%) — Bairds Munich Malt — Grain — 9.9 EBC

600 g (8.4%) — Avangard Pilsner Malt — Grain — 3.3 EBC

600 g (8.4%) — BestMalz Vienna — Grain — 9 EBC

370 g (5.2%) — BestMalz Melanoidin — Grain — 70 EBC

200 g (2.8%) — Weyermann Carared — Grain — 47.5 EBC

200 g (2.8%) — Cargill (Gambrinus) Honey Malt — Grain — 49.5 EBC

150 g (2.1%) — Weyermann Caramunich I — Grain — 101 EBC

100 g (1.4%) — Briess Oats, Flaked — Grain — 2.8 EBC

Hops (45 g)

45 g (19 IBU) — Hallertauer Hersbrucker 4% — **Boil** — 60 min

Yeast

1.3 pkg — Bio4 **SY055** HEFFWEIZEN ALE

Fermentation

Primary — **19 °C — 10 days**

Secondary — **16 °C — 20 days**

Cold Crash — **0 °C — 10 days**